
Jackie Needham

People

1965

Menu for the Robert Emmet Room, Russell Hotel, Dublin

Russell Hotel

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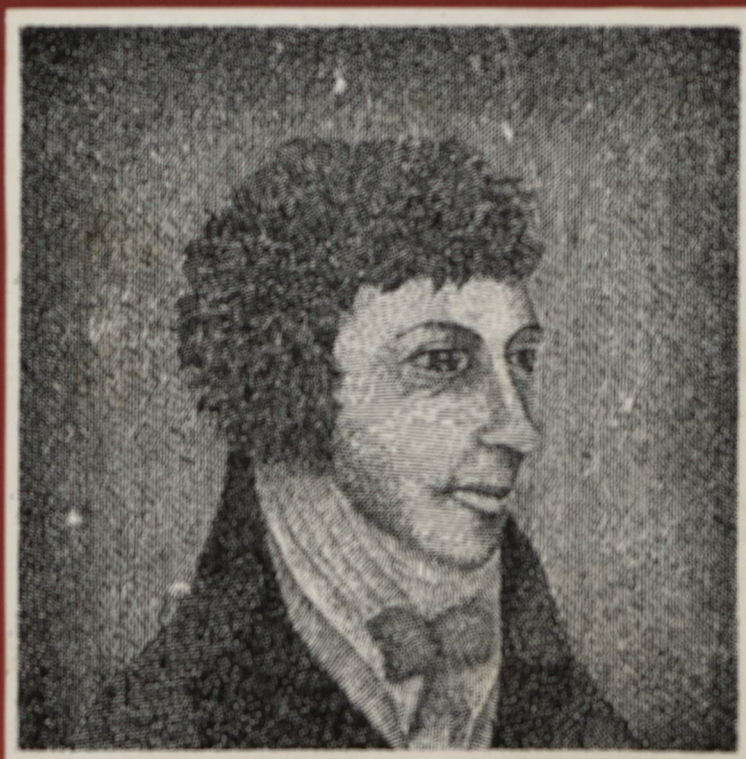
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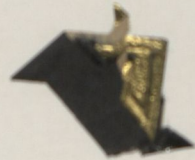
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*Robert Emmet
Room*

HOTEL RUSSELL, DUBLIN

To-day's Special



Robert Emmet

*'He lived for his love,
For his country he died.'*

Robert Emmet, who was born in St. Stephen's Green, Dublin in 1778, is remembered for his gallant though unsuccessful rebellion, and for his ill-fated love of Sarah Curran. When his attack on Dublin Castle failed Emmet remained in the city trying to rally his forces and, perhaps, hoping to see his beloved Sarah Curran.

Arrested and found guilty of treason, Emmet was executed in 1803. His speech from the dock still remains the only epitaph of this most romantic of Irish patriots.

Wine List

WINE IN CARAFE

Red, White or Rosé. Carafe 16/-, $\frac{1}{2}$ Carafe 8/-, 3/3 per glass.

Suggested Wines from our Wine List :

WHITE	Btl.	$\frac{1}{2}$ Btl.	RED	Btl.	$\frac{1}{2}$ Btl.
98 Chateau Tanesse	25/-	13/-	90 St. Julien	21/-	11/6
140 Mâcon Blanc	20/-	11/-	91 Margaux	25/-	13/-
141 Pouilly Fuisse	25/-	13/-	111 Piat de Beaujolais	25/-	13/-
206 Orvieto Melini (secco)	25/-	13/6	112 Cote de Beaune	25/-	13/-
150 Liebfraumilch	25/-	13/6	150 Chateauneuf du Pape	25/-	13/-
Carafino	Red—White or Rosé 7/-		167 Rosé Tavel	21/-	11/6
Mini Carafe	Red—White or Rosé 4/-		168 Rosé Mateus	25/-	13/6

Menu

APPETIZERS AND SOUPS

Smoked Salmon	7/6	Smoked Eel	6/-	Prawn Cocktail	6/-
Egg Mayonnaise	2/6	Grapefruit Cocktail	2/-	Orange Juice	1/6
Tomatoe Juice	1/6	Consommé	1/9	Soup of the Day	1/6

SEAFOODS

Grilled Sole	8/-	<i>All Seafood dishes garnished with French Fried Potatoes — Grilled Tomatoe — Tartar Sauce and Lemon.</i>			
Deep-Fried Dublin Bay Prawns	14/-				
				Fried Fillet of Plaice	7/6
				Grilled Trout	7/-

FROM THE GRILL

Sirloin Steak	14/-	Kidney & Bacon	6/-	Fillet Steak	15/6
Gammon Steak	7/6	Half Roast Spring Chicken	8/6	Lamb Cutlets (2)	8/6
Pork Chop	6/6			Mixed Grill: Cutlet, Bacon, Chipolata, Mushroom, Kidney	9/6
Emmet Special: Grilled Skewer of Fillet Beef & Bacon	10/-				

FROM THE GRIDDLE

Hamburger Steak & Fried Egg	5/-	<i>All Grills & Griddles garnished with French Fried Potatoes & Grilled Tomatoe.</i>		Fried Egg, Bacon & Chipolata 5/-	
Mixed Griddle: Hamburger — Fried Egg — Mushroom — Chipolata — Bacon	9/-				

COLD DISHES

Cold Half Chicken with Mixed Salad	8/6	Cold Half Chicken & Ham with Mixed Salad	9/6	Cold Limerick Ham with Mixed Salad	6/6
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OMELETTES

Plain	4/6	<i>All Omelettes garnished with French Fried Potatoes and Grilled Tomatoe.</i>		Ham	5/6
				Mushroom	5/6

VEGETABLES & SALADS

Buttered Peas	1/6	Lettuce Salad	1/6	Pan Fried Onions	1/6
Buttered French Beans	1/6	Grilled Mushrooms	2/6	Mixed Salad	2/-

SWEETS

Vanilla Ice Cream	1/-	Gateau	2/6	Meringues Chantilly or with Ice Cream	2/6
with hot Chocolate Sauce	2/-			Apple Pie with Cream or	
Speciality Ice Cream	2/-	Fruit Salad and Cream	3/-	Ice Cream	2/6
Cream Caramel	2/-			Cheese and Biscuits	2/-
Roll & Butter	9d.				
Tea	9d.	Coffee	1/-	Cream	1/-

Service Charge 10%

